

Braised Leeks and Mushrooms

Yield: 4 servings

6 leeks (about 3 pounds)
1 cup beef broth
1 tbsp tomato paste
 $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ tsp dried thyme
 $\frac{1}{8}$ tsp black pepper
1 $\frac{1}{2}$ tsp butter
2 cups quartered mushrooms
(about 5 oz.)

1. Remove roots, outer leaves, and tops from leeks, leaving 6" of each leek. Cut each diagonally into thirds, then diagonally in half to form 6 triangular pieces. Rinse under cold water; drain well.
2. Combine beef broth, tomato paste, salt, thyme, and pepper in a bowl, and stir with a whisk.
3. Melt butter in a large skillet over medium-high heat. Add leeks and mushrooms, and saute 6 minutes or until lightly browned. Add broth mixture. Cover, reduce heat, and simmer 15 minutes or until leeks are tender. Uncover, and simmer 7 minutes or until liquid almost evaporates, stirring occasionally.

